

SOCIAL EVENTS

THISTLE CLUB FAREWELL PARTY

The Scotch Thistle club gave a surprise and farewell party Monday afternoon at the home of Mrs. William McElroy, 1221 Division street, Davenport, for Mrs. Robert Grey, one of its members, who leaves with her husband and children to return to the old home in Aberdeen, Scotland. The family sails Saturday from New York on the Cunard liner Undania for Liverpool.

The club presented Mrs. Grey with a handsome traveling suit case with wishes for "bon voyage."

The afternoon social hours were enjoyed with music, Mrs. Peter Bowie playing and the members singing, the concluding song as especially appropriate to the occasion being "God Be With Us Till We Meet Again." The hostess was assisted in serving by Mrs. L. McElroy.

Mr. and Mrs. Grey have been in this country the past four or five years. Mr. Grey having been a painter and decorator.

The regular meeting of the club will be held Thursday at the home of Mrs. G. R. Hood, 1610 Eighth avenue, Rock Island.

PARTY TO HONOR VISITOR.

Miss Mary Freedmann of 1127 Third avenue, Rock Island, assisted by Miss Rose Weimann, entertained at a party of the week for Miss Rose Leibowitz of New York, who is a guest at the Freedmann home. The evening was enjoyed with games, music and dancing, and supper was served. The decorations were in roses, asters and lilies. During the evening musical numbers by Abe Pohlenky and Michael Freedmann, with Miss Rose Goldmann as accompanist, added to the entertainment of the guests. There were 15 present.

MISS WEBER COMPOSES SCENARIO SCORE.

Miss Henriette Weber, formerly of the musical faculty of St. Katherine's school, Davenport, and associated with Miss Irene Larkin of this city, in operas, receives the following notice in the Chicago Musical Leader:

"Henriette Weber is one of those resourceful, industrious sort of people who attract through the ingenious use of their own talents an interested public and a bevy of admiring friends to grace the occasion of each new departure in the process of paying court to their favorite muse. During the past season Chicagoans had ample opportunity to enjoy the results of some of her work when she directed the

opera concerts held at the Art Institute and again if you happen to be a member of any of the up to date musical clubs where Miss Weber gave her operatic program, you will recall the delight these programs occasioned, and likewise not a little useful information gleaned from her talks. But this is not all—scarcely a week goes by that we don't hear from some new quarter of the musical world that she has invaded.

"The latest role introduces Miss Weber as a composer of scenario music. Great interest has been shown in the Cavalieri-Muratore film now running at the Fine Arts theatre, a Pathe Freres production. The famous French tenor and his fascinating wife have made a notable debut into filmland in this picture, 'The Shadow of Her Past,' which was made during their tour abroad this summer. Just how much the beauty of such a picture can be enhanced by suitable music one had ample chance to ascertain last Friday morning when Miss Weber, assisted by Messrs. Hecker and Klammerstein, violinist and cellist, played the score composed by the former for the film. Miss Weber followed closely the theme of the story with her music, achieving some very pretty effects, one notable instance being in the scene of the races, depicting well the excitement of the occasion and the running of the race."

PLAN CHORAL SOCIETY.

Presidents and directors of all choral societies in the three cities have been asked by the Tri-City Musical association to meet at the New Harper Wednesday evening, Oct. 20, for the purpose of organizing one large choral society. The Tri-City Musical association is making an earnest effort to unite all musical societies in the three cities and to work in harmony for big things in the community, and especially for the annual May festival given under its auspices. A large choral society composed of singers of the three cities should be material aid in promoting things musical.

DATES AND COMMITTEES FOR BAZAR.

Last evening in the annex of the First Swedish Lutheran church was held a meeting of committees representing the church board and all societies of the church to consider plans for a bazar to be given for the purpose of raising funds with which to meet the church indebtedness. Oct. 24, 25, 26 and 27 were selected as the dates of the affair, and three committees—soliciting, program and refreshments—were chosen. Members of these committees are: Soliciting, different committees as a whole; program, Mrs. L. Swanson, Miss Carrie Peterson, Rev. Karl A. Nilsson, Frank Lindstrom, Frank Johanson; refreshments, Ladies Aid society and Young People's society. Rev. Mr. Nilsson presided as chairman of the meeting and A. P. Pierce was made secretary. Another meeting Oct. 2 will further consider plans for soliciting donations, etc.

PRECEPT FOR MISS FLEMING

Mrs. T. F. Norton was a delightful hostess when she entertained last evening in her home, 1219 Third avenue, at a preceptual attention for Miss Grace Fleming of this city, whose marriage to Eugene Cressey is an event of September. Twenty guests were entertained, and they were kept busy humming a fine lot of tea towels for the bride-elect. The affair was also a miscellaneous shower for Miss Fleming, and she received ever so many lovely gifts for her new home. Lunch was served, carried out in the bridal colors, blue and white, with blue and white hearts decorating the cakes and confections. The serving table was also done in the blue and white with pretty caudlebra holding blue tapers.

The bride-to-be has until recently been employed as a clerk in the Modern Woodmen office. Mr. Cressey is a member of the firm that operates the E. M. Confectionery store at 1313 1/2 Third avenue. The home after the ceremony will be at 1313 1/2 Third avenue, where a comfortable flat is furnished and ready for occupancy.

MARGARET GILES CIRCLE SESSION.

Margaret Giles circle of King's Daughters was entertained yesterday afternoon in the home of Mrs. W. T. Chambers, 1520 Thirtieth street, at

the first meeting after the summer recess. Plans had been made to hold a picnic at Long View park at this time, but the inclement weather drove the members indoors. Eleven members were present and they were delightfully entertained. Miss Dina Ramser, leader of the circle, was selected as delegate to the state King's Daughters' convention which will be held in Chicago Oct. 11, 12, 13. Other business was routine in nature. The afternoon closed with the serving of lunch by Mrs. Chambers. The October session will be entertained by Mrs. Sam P. Switzer in the home of Mrs. Ben Koch, 1527 Fourteenth-and-a-half street.

MISS CURTIS CIRCLE HOSTESS.

Helen Mills circle of Broadway Presbyterian church in monthly session was entertained yesterday in the home of Miss Wilma Curtis, 931 Nineteenth street. The foreign topic was discussed by Miss Margaret Searle and Miss Ruth Blakemore had the home topic. Supper was served at 5 o'clock.

HILL W. C. T. U. MEETS.

Mrs. C. T. Fuller, 1328 Twenty-ninth and a half street, was hostess at the September meeting of the Hill branch of the Women's Christian Temperance union yesterday afternoon. Mrs. W. G. Ogilvie and Mrs. W. O. Litten had papers on temperance topics which were discussed by the members. Routine business was transacted by the union.

WORKERS SEW AT QUILTS.

Workers' class of the First Baptist church held a work meeting yesterday afternoon when seven members gathered in the home of Mrs. W. H. Keeley, 1738 Nineteenth avenue, to sew at quilt blocks to be worked up into quilts for charitable gifts. The hostess served light refreshments after work had been laid aside. Mrs. George Saunders will entertain at the next work meeting, Oct. 10.

FORTNIGHTLY READING CIRCLE.

Fortnightly Reading circle members enjoyed the afternoon yesterday in the home of Mrs. J. Hasselquist, 3427 Ninth and a half avenue. Mrs. I. O. Nohsteln was the leader of the afternoon, reading "Gabbagant." During the social hour following refreshments were served. The ladies were invited to meet in two weeks with Mrs. Grant Hultberg.

PLAN CRAZY SOCIABLE.

At a called meeting of the committee of the Loyal Boreans of the Memorial Christian church, held last evening in the home of Mrs. Ira Smith, 915 Fourth avenue, plans were completed for a crazy sociable to be held at the church Friday, Sept. 22. A program will be a feature of the affair and promises to be unique.

IMMANUEL Y. P. PLAN WORK.

A business session of the Young People's society of the German Immanuel's Lutheran church was held last evening at the church when plans for the fall work were made. It was decided to arrange for a home talent play to be given some time during the season, and also to begin a campaign to raise money for the support of the Lutheran tuberculosis sanitarium at Wheatfield, Col.

KINGSBURY UNION WITH MRS. WILSON.

Kingsbury branch of the Woman's Christian Temperance union held the September meeting yesterday afternoon, Mrs. M. M. Wilson, 214 Eleventh avenue, acting as hostess. Members of the union read extracts and items of interest on temperance subject and the company joined in singing temperance selections. Plans were made for the county convention of W. C. T. U. which will be held in the Methodist church in Moline, Thursday, Sept. 21. Mrs. Wilson served refreshments and the ladies enjoyed a time of sociability. The October meeting will be held in the home of Mrs. Henry Arnold, 1235 Fifteenth street.

T. C. R. CLUB ENTERTAINED.

The girls of the T. C. R. club spent a most delightful evening at the home of one of the members, Miss Lillian Bendi, 2513 Twelfth street yesterday. The early part of the evening was spent in games on the lawn and later the girls crocheted and victrola music was enjoyed. A delicious repast was served by the hostess. The next meeting will be held at the home of Miss Florence Entler, 2516 Sixth avenue. Those present were the Misses Marie and Marguerite Hummel, Florence Entler, Irma Wieford, Hattie Palmer, Martha and Marie Schmidt, Mildred and Lillian Bendi.

LOYAL DAUGHTERS ENTERTAIN.

Loyal Daughters of the Second Christian church were guests last evening of Miss Rogene Duffin, who entertained in her home, 423 Fifth street, Moline. Business of a routine nature was transacted and a delightful social hour followed when refreshments were served.

PARTY FOR MISS WEINSTEIN.

Miss Jennette Stone, at her home, 613 West Sixth street, Davenport, last evening entertained a party of tri-city people in honor of Miss Sophie Weinstein, who is the guest of Mr. and Mrs. Max Reuben of West Fifth street, Davenport. Cards were evening diversion, Miss Freda Silverman of this city, Phil Strick and Eli Lowenthal of Davenport taking favors. Music was enjoyed and an elaborate lunch was served at the card tables after the games. Miss Rose Reuben of Davenport will entertain tri-city friends at dinner Sunday evening to honor Miss Weinstein.

S. P. D. CLUB PLANS ACTIVITIES.

A meeting of the S. P. D. club was held yesterday when plans were made for the coming season's activities. Miss Amy Anderson acting as hostess to the girls and entertaining in her home, 3119 Tenth avenue. Refreshments were served and the evening spent socially.

PARTY ON BIRTHDAY.

To celebrate her birthday anniversary, Mrs. Albert Burton yesterday kept open house at her home, 2810 Fifth avenue, a company of ladies spending the afternoon as her guests. The house was decorated in golden red and golden glow. There were a num-

COSTUME EXCITES JEERS IN LONDON



Lady Constance Stewart-Richardson in one of her diaphanous gowns.

Lady Constance Stewart-Richardson, society's most illustrious dancer, provoked the jeers of a London street crowd recently when she stepped from a studio to her automobile and displayed herself robed in exotic attire. She is said to have worn the diaphanous garb popular in the life and times of Cleopatra. It is reported that Lady Constance made her way to the motor car with excellent dignity.

ber of contests in which the prizes were won by Mrs. Henry Lakoff and Mrs. Fannie Pfeiffer. A delightful luncheon was served in the afternoon. Mrs. Burton was left with many pretty gifts.

STRASBURGER-SAX NUPTIALS IN OTTUMWA.

Many tri-city people are interested in the marriage of Miss Clara Sax, daughter of Mr. and Mrs. J. B. Sax of Ottumwa, Iowa, and Irving Strasburger of New York City, which took place last evening at 7 in the home of the bride's parents, 218 East Fifth street. The ring service was read by Dr. Eugene Mannheimer of Des Moines and a company of 100 guests was present for the ceremony. The services took place in the solarium of the home which was decorated in lavender orchid shades, the mantel around the room being banked with lavender asters and southern snailx. Eight bridesmaids attended the bride, the young women being dressed alike in gowns of lavender orchid chiffon. They wore the short tulle veils and carried garlands of lavender asters. The bride was in a lovely gown of white chiffon trimmed in L'Ancon lace with a bodice of white satin with silver trimmings. The skirt was cut in round length but the court train of satin fell from the shoulders. She wore the full length veil trimmed

in point duchess lace. After the ceremony a reception to about three hundred people was held in the Ottumwa Country club. Mr. and Mrs. Strasburger left for a wedding trip and after Nov. 15 will reside at the Manchester, 255 West One Hundred and Eighth street, New York City. The bride has frequently visited in the tri-cities and is a granddaughter of the late Mayor Rosenfield of this city, and a woman of beautiful character. Mr. Strasburger is a prominent wholesale merchant in New York.

Mr. and Mrs. M. C. Rice of this city and Joseph Rosenfield of Davenport were guests at the wedding.

SOCIAL ANNOUNCEMENTS.

The first dance of the fall season of the Thielke's dancing school will be held Friday evening at the hall, Wixom's orchestra furnishing the music. The Ladies' Aid society of Central Presbyterian church will meet at 3:30 tomorrow afternoon in the church, Mrs. W. J. Bliesener acting as hostess.

AMATEUR ACTORS AT WORK ON MOVIE PLAY

After a delay of one day, due to unfavorable weather conditions, the work of taking the pictures for the Rock Island home talent movie was finally started this morning. At 8 o'clock members of the cast, directors and camera men left in automobiles for the plant of the Rock Island Plow company, where the first scenes were taken. At 11 o'clock scenes were taken near the Rock Island railroad station at Milan, where a thrilling scene was staged, the heroine being rescued off the tracks by the hero just before the train reached her. This afternoon scenes were taken at the sun dial, Rock Island arsenal, at the Hauberg residence, Long View park, and at the Watch Tower.

Tomorrow morning the first scenes will be taken near the Thirty-first street station of the Rock Island lines, then through the city to the Sears power dam, where a sensational hold-up scene will be staged.

From the dam the party will go to the Villa Velle in Moline. In the afternoon the scenes will be laid at Trinity Episcopal church and at the river front at the foot of Twelfth street.

A prize of \$5 will be given to the person suggesting the most suitable title for the play.

An interesting incident took place at Milan in connection with the main rescue scene. Miss Dorothea Stephens of Moline, the leading lady, had been placed on the tracks. The onrushing train stopped just in a nick of time, and Leon Mitchell, Rock Island, the handsome and dashing hero, ran up and rescued her from her perilous position. Only the train crew knew of the movie stunt, and the passengers were greatly excited over the incident. One lady asked the conductor if the poor girl had been killed.

OVER 100,000 MEXICANS MOVE TO U. S. IN YEAR

San Antonio, Tex., Sept. 13.—More than 100,000 Mexican laborers, including men, women and children, entered the United States through Texas ports of entry during the year ending June 30 last, according to the official report of the federal immigration service. On a basis of immigration from Mexico since June 30, it is estimated the movement from the southern republic for the present fiscal year will be about 225,000.

The heavy immigration from Mexico is due primarily to deplorable conditions accruing from the several revolutions there and the fact that the peons and poorer classes generally have faced starvation and undergone many hardships.

HEART and HOME PROBLEMS

MRS. ELIZABETH THOMPSON



Dear Mrs. Thompson: I am a young lady old enough to know my own mind. Five years ago I started to keep company with a young man who loved me dearly. He was a young man of good habits and was a good worker, but he had a high temper. After I went with him a while I learned to care a great deal for him and we became engaged. We did not let anybody know because I knew it would have to be at least two years before we could marry. We were very happy. He seemed almost to worship me. My parents suspected that we were engaged and then arose our first clouds of trouble. They objected to our marriage because they were wealthy and they did not want me to marry anyone who was poor. It hurt me to have my parents object to my sweetheart. I had never disobeyed them, but I could not give him up. We decided to marry as soon as we could save enough to go to housekeeping. It was very hard to save and ill-luck was with us. His father died, leaving a big doctor bill for him to pay and an aged mother to care for. He worked hard, but could not save money. After three years of hard work and worry his mother went to a distant state to live with a daughter, and he went to a distant city to work.

It was then I made a big mistake. There was no prospect of our wedding and so while he was gone I started going with someone else. I was tired of waiting, but I loved him as dearly as before. My parents were quite happy that I was going with this young man, because in the eyes of the world he would be a better match. I had no desire of keeping the fact that I was engaged from him, but we never talked about it. Meanwhile my old sweetheart came to see me and proposed that we get married. He was making from \$65 to \$70 a month and had chance of a promotion. We set the wedding day for two months later. We had a storm with my parents over it and so about two weeks after he had gone back I wrote and told him I could not marry him.

Both his and my heart are broken. I believed that I could be happy with no man without the blessing of my parents.

The other man has asked me to marry him and I have given him no answer. A little over a month ago I received a letter from my sweetheart asking me to come back. Because of a little misunderstanding I refuse him. Now I am very sorry. He said he could not ask me again to marry him. I wrote him last and I don't think it would be right to write again. Would it be there any way in which I could win him back? Do you think I could ever be happy if I married him without the consent of my parents?

MILDRED. Your love has lasted so long and has been put to such serious tests that I think there is no doubt about your being happy with the man if he has money enough to support you comfortably. Of course the consent of your parents would be desirable, but it would not be necessary to your happiness. If you have been used to money and comfort do not think of marrying on less than \$75 a month, and I believe that is too small.

It is your place to write to the man and let him know that you have changed your mind.

Dear Mrs. Thompson: (1) I am 16 years old and a boy has asked me to keep steady company with him. I do not wish to hurt his feelings, and I do not wish to keep steady company. What shall I say to him?

(2) This boy is very jealous and every time I go anywhere with another boy he objects. He also walks by my house in the evening to see who is sitting on the front porch. What can I do to make him stop?

GERTRUDE.

(1) Tell him that you are too young to go with only one boy.

(2) Tell him that if he insists upon watching everything you do you will not go with him at all.

HOUSEHOLD HINTS

THE TABLE.

Potatoes On Half Shell—White potatoes, milk, butter, salt, cayenne pepper, onion seed or chopped celery. Grated cheese. Chop medium sized potatoes and bake them. When done cut in half and remove the potato from the skin, taking care to keep the shell intact. Mash the potato, adding the milk, butter, salt, cayenne pepper and celery seed or finely chopped celery, then roll the shells. Cover the top of each potato with finely grated cheese and set back in the oven a short time, or until well heated. One can judge the amount of milk, butter and seasoning to use according to number of potatoes.

Fish Grape Jelly—Be careful not to use too ripe grapes. It is better to have them a little green. Stem, wash and put in the double boiler, cooking over boiling water until the grapes pop and can be mashed. Turn into the jelly bag and let drip all night, but do not press the bag or your jelly will be muddy. In the morning measure the juice and allow a pound. Cook juice for 20 minutes, counting from the time it begins to bubble. Add the sugar, which should be heated in the oven, and stir until it dissolves, then stop stirring; take out spoon and cook for two minutes longer. Turn into jelly glasses and cover when cold. Vinegar grapes require the same treatment, and make a beautiful green jelly.

Chipped Beef With Macaroni—Materials: Macaroni, three-fourths cup; chipped beef, one-fourth pound. Directions: Cook and drain macaroni. Shred chipped beef; cover with hot water; let stand 10 minutes, then drain. Arrange alternate layers of macaroni and beef in buttered baking dish. Pour two cupfuls of white sauce. Cover with one cup of buttered cracker crumbs and bake in a hot oven until crumbs are brown.

Cheese Delight—Bakers' bread: cut in inch slices, using a biscuit cutter of sufficient depth. Spread thin with butter, then sprinkle with cheese (York State preferred). Add a dash of paprika. Toast in gas oven until brown; watch closely. These can be cut and prepared any time and toasted in a few moments before serving.

Cream Boiled Rice—One-half cup rice, thoroughly washed. One cup water; one cup milk; a little salt. Cook in double boiler for one hour and a half without stirring. Nourishing and easily digested.

Clam Stew—Take half peck hard-shell clams; wash shells clean and put in kettle with about one cup water. Let steam until shells open, then take out of shell, strain juice and return it with clams to the fire. After they come to a boil add one pint milk, piece of butter size of egg, three crackers rolled fine, pepper and salt.

Caramel Pudding—Materials: One heaping tablespoon butter; one cup light brown sugar; one quart milk; cornstarch to thicken; maple or vanilla extract. Directions: Place butter and sugar in sauce pan and cook until sugar turns brown, stirring constantly. Add milk slowly and when near the boiling point thicken with cornstarch and add flavoring. Pour into sherbet glasses. Serve cold with peaches and thin cream.

Bread Croquettes With Peaches—Two cups stale bread crumbs, one-half cup blanched and chopped almonds, one teaspoon grated lemon rind, one tablespoon lemon juice, one cup milk, two eggs, one-fourth teaspoon salt, canned or stewed peaches. Put bread crumbs into a basin, add chopped almonds, butter, salt, lemon rind and juice and milk. Heat this mixture, let boil for a minute, then remove from fire. Add yolks of eggs. When mixture is cool, form into six croquettes. Brush these over with beaten egg whites, roll in fine bread crumbs and fry in smoking hot fat. Serve with peaches.

Stuffed Tomatoes a La Duxell—Chop fine two onions, fry in butter, add can of mushrooms drained and chopped, cup of boiled potatoes chopped, a little minced parsley, cup bread crumbs, well-beaten egg; moisten with milk. Stuff six or eight tomatoes with this mixture and bake 15 minutes. This, with a cup of cream and a plate of bread and butter, makes a complete luncheon.

Pear and Fig Filling for Cakes—Three-fourths pound figs, two and one-half pounds white sugar, three pounds pears of nice size and quite ripe. Weigh pears and peel and core. Chop in food chopper, add a little water to cook until soft, then add figs (which should also be chopped fine); add sugar and cook slowly, stirring often until very thick. Seal right up in pint fruit cans. Use for cake filling or, for a change when baking cookies, roll thin, cut with small cutter, then spread filling between two cookies and bake. Delicious. Some extract of vanilla added is good.

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